

PREMIER BRUT

VARIETIES

Chardonnay 100%

REGION

South West Australia

ANALYSIS

pH: 3..18 | Acidity: 6.44 g/l Alcohol 12% v/v





The awesomely scenic and wildly remote Great Southern of Western Australia, produces fine, elegant Pinot Noir and Chardonnay grapes, for Howard Park's méthode traditionnelle wines.

With a family history in classical ballet, our méthode traditionnelle wines are named after the signature ballet movement of jeté - to leap.

The perfection of this ballet movement and the crafting of méthode traditionnelle wine, share the demands of time, dedication, commitment and great skill to create the illusion of boundless control, refinement, elegance and poise.

TECHNICAL NOTES

Early harvest of grapes from our vineyards located in the cool sub-regions of south west Western Australia, ensures we maintain fine, linear acidity and capture delicate fruit flavours - all critical to the crafting of méthode traditionnelle wine.

The grapes are hand harvested and only the first and finest free run juice is retained for the base wine fermentations which occur in stainless steel and older French oak.

To build complexity in the base wine, portions of each variety undergo malolactic fermentation.

A small addition of reserve wine is added at dosage to build subtle texture and nuance to the bouquet and palate.

This Howard Park Jeté Brut NV is based on the 2020 vintage and was tiraged in July 2020. Disgorgement took place in batches after a minimum 33 months on lees.

In style, the wine is extra brut.

TASTING NOTES

Pale straw hues with a lively, effervescing mousse, this méthode traditionnelle wine exhibits citrus and peach blossom perfumes along with sea spray, slate and lemon cake drizzle. The palate exudes an abundance of white strawberry, blood orange and vanilla pod, balanced by a vibrant tingling acidity leading into a crisp dry finish. The youthful freshness and verve of this wine makes a delightful "drink now" drop with purity of fruit and extensive lees contact adding complexity.

FOOD IDEAS

Enjoy with fresh oysters, seared scallops, salmon bellini and chevre, honey and walnut crostini.



